

Operating Instructions

Beefeater Barbecues



Before Lighting

1. Check that all gas hose fittings and connections are spanner tight. Gas regulators that are fitted with a hand tightening wheel should be checked to ensure that the connection is secure.
2. Check that control knobs are in the Off position. Note that when in the Off position the knob is locked for safety and can only be operated by pressing before turning.
3. Open the roasting hood fully or remove the weather cover/lid from the cooking surface before operating the barbecue.
4. Clean cooking surfaces thoroughly before use.

Turn on the gas supply either the cylinder (for Propane / LPG) or shut-off valve (for Natural Gas).

'Quartz Start' Ignition

1. Push in and hold the control knob down while turning slowly in a counter-clockwise direction until the starter mechanism engages at the two o'clock position. At this time the gas will start to flow.

Note: There is a safety lock that prevents the knob from being turned past the Off position. You must push the knob in completely to disengage the lock.

2. Hold the control knob in while continuing to turn the knob to the High or twelve o'clock position.
3. The starter mechanism will click and the main burner will now light. Continue turning the knob slowly until it is in the twelve o'clock position.
4. If the burner is alight, release the knob.

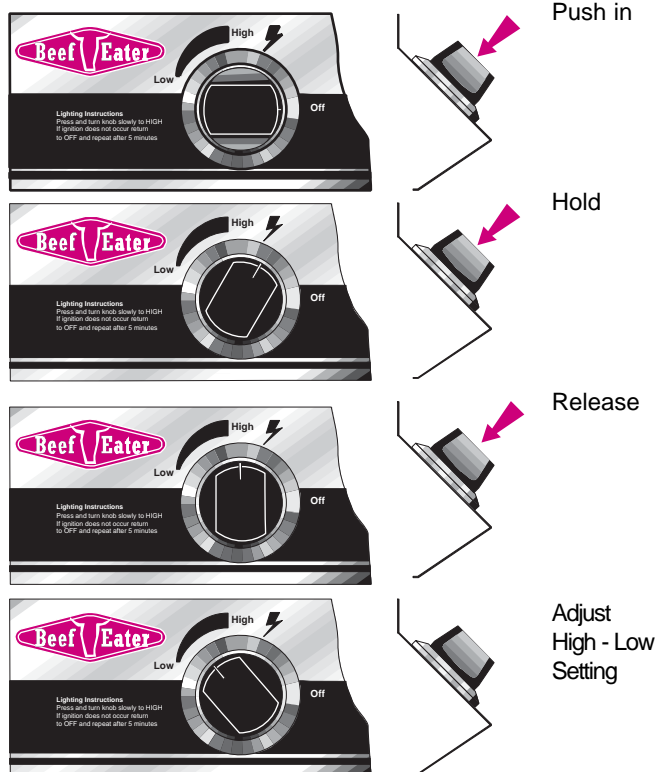
Note: If the burner does not light, keep the control knob pushed in and turn the control knob in a clockwise direction to return to the Off position. Wait 5 minutes for the gas to disperse and then repeat steps 1-4.

5. The control knob can now be turned to the desired heat setting - Low, Medium or High.

The control knob does not need to be pushed in while selecting the heat setting.

After Use

1. Be sure to turn off all control knobs and cylinder valve (for Propane - LPG) or shut-off valve (for Natural Gas).
 2. Clean drip tray, griddle plates and grills if necessary
- Allow barbecue to cool before replacing the weather cover/lid or any polyester barbecue cover.



To Turn Off The Burner

Push in and hold the control knob while turning in a clockwise direction until the Off position is reached.



Manual Lighting

1. Press and turn the left hand control knob counter-clockwise to the "High" position, then light the left hand burner immediately through the gap between the front of the drip tray and the barbecue body

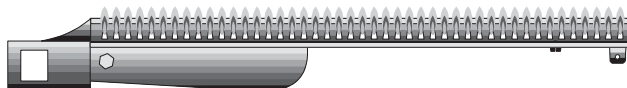
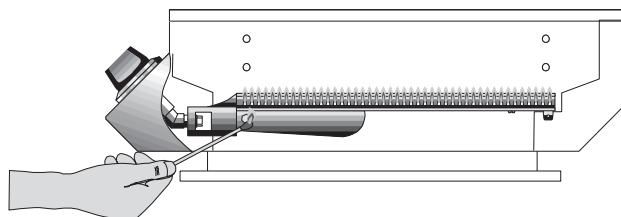
Note: If the burner does not light immediately, keep the control knob pushed in and turn the control knob to the Off position. Wait 5 minutes for the gas to disperse and then repeat the lighting procedure.

2. The control knob can now be turned to the desired heat setting- Low, Medium or High.

The control knob does not need to be pushed in while selecting the heat setting.

To Turn Off The Burner

Push in and hold the control knob while turning in a clockwise direction until the Off position is reached.



Operating Your BeefEater Barbecue

Direct Cooking Method

Commonly used for traditional barbecuing. Place food over the lit grill section. Excess flaring may occur and so care must be taken while cooking. Check inside the roasting hood regularly. We do not recommend this method for roasts unless you place a baking dish under the roast. This will allow flammable fats and juices to be isolated away from the flame. The direct cooking method is recommended for steaks, chops, sausages, and hamburgers.

Preheating Guide

2, 3, 4 and 5 burner barbecue Turn on desired number of burners to the High position for approximately ten minutes or until the cooking surfaces are heated.

Cooking With Optional The BeefEater Roasting Hood

Indirect Cooking Method

Indirect cooking is where the heat circulates around the food, cooking by convection. This is similar to a conventional oven and is recommended for rotisserie cooking, roasts, poultry, casseroles vegetables and whole fish. The indirect method of cooking can also be used to cook such items as thick cuts of meat and fish steaks that have been quickly seared on the grill by the direct method (to seal in the natural juices) then completed by the indirect method. The key to success in indirect barbecue cooking is to cook slowly. **Note: Opening the Hood:** The more the roasting hood is opened to attend to cooking food the more heat will be lost, lengthening the cooking time.

Lighting

Important Note: Always open the roasting hood before lighting the barbecue.

Light the outside burners, ie: one burner at each end of the barbecue. After lighting, close the hood and allow the barbecue to reach the desired cooking temperature.

Preheating Guide

2 burner barbecue - turn both burners down fractionally below medium.

3 burner barbecue - turn the central burner off and reduce the two outside burners to medium.

4 burner barbecue - turn the two inside burners off and reduce the two outside burners to medium.

5 burner barbecue - turn the three inside burners off, leave one outside burner on high and reduce the other outside burner to medium.

When the desired temperature is reached, open the roasting hood and sit the roast on a roast rack and place this into a baking dish. Place the baking dish over the unlit, center portion of the cooking surface.



Cooking With The BeefEater Roasting Hood cont.

If you are cooking a roast, it is always a good idea to use a roast holder and baking dish. This will keep the meat away from the direct heat source but allow the meat to cook by convection. (This is essential in the case of the 2 burner barbecue where the meat tray will be sitting over direct heat). **Note:** Do not use a baking dish/tray with a depth less than 35mm. Shallow trays will fill quickly and overflow, which could cause a grease fire.

Note: Opening the Hood: The more the roasting hood is opened to attend to cooking food the more heat will be lost, lengthening the cooking time.

Do not use more than two burners on high at any one time. This may cause damage to the barbecue and roasting hood.

The roasting hood can retain a great deal of heat and therefore, constant monitoring is required. The barbecue should be attended at all times.

There is sufficient heat generated by two burners, one each end of the barbecue, to roast: lamb, pork, chicken, turkey, etc. As a temperature guide, two burners on Low will produce approximately 300°F (150°C) and two burners on High will produce approximately 460°F (240°C). Windy conditions and cold weather will also affect hot plate temperature.

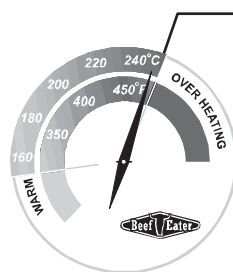


Temperature Warnings

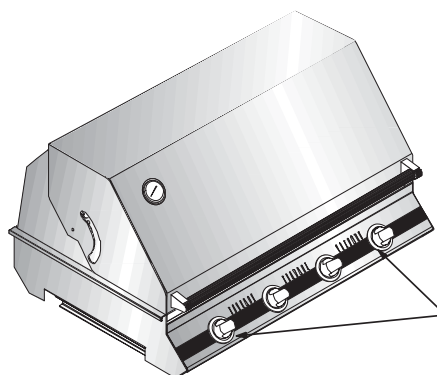
Do not exceed the temperature warning on the temperature gauge.

Operating the barbecue and roasting hood above this temperature will discolour stainless steel components and may cause damage to the appliance. See the 'Cleaning and Maintenance' instructions for tips on how to clean stainless steel.

Do not use more than two burners on high at any one time. This may cause damage to the barbecue and roasting hood.



Operating the barbecue above this temperature may cause damage to the appliance



Maximum of 2 burners on High when cooking with the Roasting Hood in the closed position



Operation Of The Optional Side Burner

Lighting

1. Check the control knob is in the Off position and ensure the gas line is properly connected.
2. Raise the lid and check that the burner and burner cap are in the correct position.
3. Press and turn the control knob slowly (3-4 seconds) in a counter - clockwise direction to the High position until a click is heard. When the burner is alight, select your desired heat setting. A low flame or simmer condition is obtained by turning the control knob anticlockwise to Low.
4. If the burner fails to ignite, turn the control knob to Off, wait 5 minutes and repeat the lighting procedure.

After Use

1. Turn the control knob to the Off position and turn the gas cylinder valve off when the barbecue is not in use.
2. Clean off any food spills and then close the lid.

Warning

When using the side burner ensure that any handle fitted to a wok, pot or pan is positioned so that it is out of reach of children.

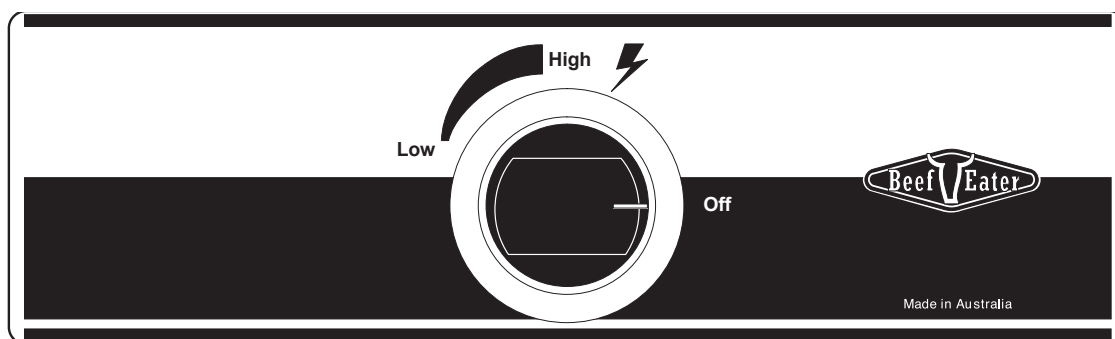
Warning - Safety With Woks And Pots And Pans

When using a wok, pot or pan on the side burner ensure that any handle is positioned so that it is out of reach of children.

Long handles protruding out beyond the side burner can be dangerous.

Keep children away from the appliance when it is operating.

Never leave an operating barbecue unattended.



Always open lid before lighting. Do not close lid while burner is alight.



Long handles protruding out beyond the side burner can be dangerous.



Beefeater Barbecues



Your BeefEater barbecue has undergone a series of quality checking points prior to leaving the factory. Should you have a problem with your appliance please refer to the help guide below before calling your dealer or service person.

Important - Shut off the gas supply before performing any checks.

Problem	Cause	Check
Barbecue will not light	Ignition system not working	Check to see visible spark at starter probe - if no spark is present when control knob is turned then the unit may need to be serviced or replaced. Contact your BeefEater dealer. Check that there is a visible flame coming from the pilot ignition tube. Check that the pilot ignition tube is not blocked by spider webs or insect nests. Clear obstruction as required.
	Turning on gas control too quickly	Allow at least 5 seconds for gas to flow through burner before ignition.
	No gas flow	Check that valve on gas cylinder is turned on. Check that burner ports are free of obstructions. Check that all gas injectors are clean and free of obstructions.
	Burners not assembled correctly	Check that burners are correctly positioned in the barbecue frame.
	Burner ports or throat blocked	Check that the burner ports are not blocked by spider webs or insect nests. Clean out as required.
Barbecue lights but goes out soon after starting	Fuel supply turned off	Turn on gas valve at cylinder (LPG/Propane) or shutoff valve on gas line (Natural Gas).
	Gas cylinder low or empty	Refill cylinder with gas (LPG/Propane).
	Kink in gas hose	Check that the gas line is not kinked or twisted.
	Wind or breeze affecting operation	Ensure that the appliance is located out of the way of wind.
Burners will not cross light from one to the other		Check that cross light channel is in place. Check that burner ports are free of obstructions.
Low flame level or low heat output		Check you are running on correct gas (NG or LPG/Propane). Check gas injector size is correct.
Stainless steel discolours		Overheating appliance Do not exceed maximum operating temperatures.
Rusting of cooking surfaces (standard cast iron only)		Clean and reseason cast iron cooking surfaces.

How Long Will The Gas In My Cylinder Last?

If you have a full cylinder of propane, just look at the table below to see how many hours of gas you have, depending on how many burners you have alight. These figures are approximate only

You may notice that if you have several burners alight and your cylinder becomes low on gas, the liquid may freeze up. If this occurs, turn the cylinder and all burners off and wait till the liquid thaws. You may then reignite the burners.

	9 kg/20lb bottle		4 kg/9lb bottle	
	High	Low	High	Low
1 burner	25 hours	75 hours	11 hours	33 hours
2 burners	12.5 hours	37.5 hours	5.5 hours	17 hours
3 burners	8.3 hours	25 hours	3.7 hours	11 hours
4 burners	6.3 hours	19 hours	2.75 hours	8 hours
5 burners	5 hours	15 hours	2.25 hours	6.6 hours

These tables were worked out using the following:

- ★ Each burner on high setting uses 19 MJ/hour or 18,000 BTU/hour
- ★ Each burner on low setting uses 6 MJ/hour or 5,700 BTU/hr
- ★ Each kg of gas contains 50MJ. Each lb of gas contains 21,600 BTU